

Refine Search

Search Results -

Terms	Documents
L1 and inulin or fructooligosaccharide	308

Database:

US Pre-Grant Publication Full-Text Database
 US Patents Full-Text Database
 US OCR Full-Text Database
 EPO Abstracts Database
 JPO Abstracts Database
 Derwent World Patents Index
 IBM Technical Disclosure Bulletins

Search:

L2

Search History

 DATE: Monday, August 01, 2005 [Printable Copy](#) [Create Case](#)

Set
Name Query
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 side

Hit
Count Set
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 result
 set

DB=USPT,USOC; PLUR=YES; OP=OR

L2 L1 and inulin or fructooligosaccharide

308 L2

US-4361587-\$.DID. OR US-4364968-\$.DID. OR US-4517210-\$.DID. OR US-4542033-\$.DID. OR US-4551348-\$.DID. OR US-4626434-\$.DID. OR US-

L1 4713252-\$.DID. OR US-4755545-\$.DID. OR US-5000972-\$.DID. OR US-5073400-\$.DID. OR US-5362503-\$.DID. OR US-5364643-\$.DID. OR US-5439692-\$.DID. OR US-6159527-\$.DID.

14 L1

END OF SEARCH HISTORY

L10 ANSWER 13 OF 13 FSTA COPYRIGHT 2005 IFIS on STN
AN 1980(06):S0975 FSTA
TI Prediction of water activity, a.sub.w in cook-soak equilibrated
intermediate **moisture** meats.
AU Webster, C. E. M.; Wood, R. M.; Ledward, D. A.
CS Food Sci. Lab., Dep. of Applied Biochem. & Nutr., Univ. of Nottingham
School of Agric., Sutton Bonington, Loughborough, Leics. LE12 5RD, UK
SO Meat Science, (1979), 3 (1) 43-51, 17 ref.
DT Journal
LA English
AB Cubes of trimmed post rigor meat (approx. 1 cm.sup.3) were placed in cans
containing 1.5x the meat weight of an **infusing** solution comprising
9.5% NaCl, 0.5% potassium sorbate, and amounts of humectant (glycerol,
propylene glycol or sorbitol) calculated to give a.sub.w values of
0.62-0.95; the cans were then sealed and heated in a 77° C water
bath for 15 min to an internal temp of 70° C. The a.sub.w value of
the processed products was determined using the Sina-equi hygroscope, or
calculated by the equation of Ross [Food Technology (1975) 29, 26] or a
modification of the method of Grover [Journal of the Society for Chemistry
in Industry (1947) 66, 201]. Tables and graphs of results are given. The
modified Grover method gave appreciably better agreement with measured
a.sub.w values than the Ross method, under the conditions studied. For the
systems studied, propylene glycol was the most, and sorbitol the least
efficient humectant.
CC S (Meat, Poultry and Game)
CT CANNED FOODS; MEAT; **MOISTURE CONTENT**; WATER; WATER ACTIVITY;
ACTIVITY PREDICTIONS FOR CANNED INTERMEDIATE MOISTURE MEAT;
MOISTURE

menh

=> dis his

(FILE 'HOME' ENTERED AT 17:44:25 ON 01 AUG 2005)

FILE 'FSTA' ENTERED AT 17:44:56 ON 01 AUG 2005

L1 957 S INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR FRUCTOOLIGOSACCHARIDE
L2 104 S L1 AND INFUSE OR INFUSING
L3 1136 S L2 AND INFUSE OR INFUSING SAME INULIN OR RAFINOSE OR OLIGOFRU
L4 104 S L3 AND INFUSE OR INFUSING
L5 34263 S L4 AND FRUITS OR VEGETABLES
L6 1235 S L5 AND INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR OLIGOSACCHARIDE
L7 104 S L6 AND INFUSE OR INFUSING
L8 0 S L7 AND "DEGREE OF POLYMERIZATION"
L9 97280 S L7 AND GLYCERIN AND MOISTURE OR WATER
L10 13 S L7 AND (GLYCERIN OR MOISTURE)

=> s l6 and(glycerin and moisture)

296 GLYCERIN
36119 MOISTURE

L11 0 L6 AND(GLYCERIN AND MOISTURE)

=> s l6 and(inulin or raffinose)

826 INULIN
2 RAFINOSE

L12 259 L6 AND(INULIN OR RAFINOSE)

=> dis all l6 1-104

L6 ANSWER 1 OF 1235 FSTA COPYRIGHT 2005 IFIS on STN
AN 2005:T0509 FSTA
TI Dextrinized, saccharide-derivatized oligosaccharides.
IN Antrim, R. L.; Barresi, F. W.; McPherson, R. E.; Jiao Wang
PA Grain Processing Corp.; Grain Processing, Muscatine, IA, USA
SO United States Patent Application Publication, (2005)
PI US 2005048191 A1
PRAI US @@@@-482045 20030623
DT Patent
LA English

dis his

(FILE 'HOME' ENTERED AT 17:44:25 ON 01 AUG 2005)

FILE 'FSTA' ENTERED AT 17:44:56 ON 01 AUG 2005

L1	957 S	INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR FRUCTOOLIGOSACCHARIDE
L2	104 S	L1 AND INFUSE OR INFUSING
L3	1136 S	L2 AND INFUSE OR INFUSING SAME INULIN OR RAFINOSE OR OLIGOFRU
L4	104 S	L3 AND INFUSE OR INFUSING
L5	34263 S	L4 AND FRUITS OR VEGETABLES
L6	1235 S	L5 AND INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR OLIGOSACCHARIDE
L7	104 S	L6 AND INFUSE OR INFUSING
L8	0 S	L7 AND "DEGREE OF POLYMERIZATION"
L9	97280 S	L7 AND GLYCERIN AND MOISTURE OR WATER
L10	13 S	L7 AND (GLYCERIN OR MOISTURE)
L11	0 S	L6 AND(GLYCERIN AND MOISTURE)
L12	259 S	L6 AND(INULIN OR RAFINOSE)

WEST Search History

DATE: Monday, August 01, 2005

Hide?	Set Name	Query	Hit Count
		<i>DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L23	L22 and (osmotic\$ same inulin)	1
<input type="checkbox"/>	L22	L21 and (osmotic\$ same fruit)	5
<input type="checkbox"/>	L21	L19 and (osmoti\$)	9
<input type="checkbox"/>	L20	L17 and ((inulin or fructooligosaccharide or oligofructose) near fruit)	2
<input type="checkbox"/>	L19	L17 and ((inulin or fructooligosaccharide or oligofructose) same fruit)	135
<input type="checkbox"/>	L18	L17 and (inulin or fructooligosaccharide or oligofructose)	834
<input type="checkbox"/>	L17	(fruit and (dry or dried))	45315
		<i>DB=USPT; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L16	(fruit and (dry or dried))	22634
		<i>DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L15	L12 and ((inulin or fructooligosaccharide\$ or oligofructose\$) near (infus\$ or infusing))	2
<input type="checkbox"/>	L14	L12 and ((inulin or fructooligosaccharide\$ or oligofructose\$) same (infus\$ or infusing))	19
<input type="checkbox"/>	L13	L12	69
<input type="checkbox"/>	L12	L11 and (inulin or fructooligosaccharide\$ or oligofructose\$)	69
<input type="checkbox"/>	L11	infuse or infusing	12748
		<i>DB=USPT,USOC; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L10	infuse or infusing	6980
<input type="checkbox"/>	L9	L8 and ((infuse or infusing or coat or coating) same (inulin or oiligofructose or oligofructosaccharide))	1
<input type="checkbox"/>	L8	L7 and (infuse or infusing or coat or coating)	22
<input type="checkbox"/>	L7	l2 and bifidobacteria	95
<input type="checkbox"/>	L6	l1 and bifidobacteria	0
<input type="checkbox"/>	L5	L1 and (inulin or fructooligosaccharide or oligofructose)	0
<input type="checkbox"/>	L4	L3 and (infus\$ same inulin)	0
<input type="checkbox"/>	L3	L2 and (infus\$)	35
<input type="checkbox"/>	L2	L1 and inulin or fructooligosaccharide	308
<input type="checkbox"/>	L1	US-4361587-\$.DID. OR US-4364968-\$.DID. OR US-4517210-\$.DID. OR US-4542033-\$.DID. OR US-4551348-\$.DID. OR US-4626434-\$.DID. OR US-4713252-\$.DID. OR US-4755545-\$.DID. OR US-5000972-\$.DID. OR US-5073400-\$.DID. OR US-5362503-\$.DID. OR US-5364643-\$.DID. OR US-	14

5439692-\$.DID. OR US-6159527-\$.DID.

END OF SEARCH HISTORY